

METRIC

A-A-20079B

August 20, 2002

SUPERSEDING

A-A-20079A

February 29, 1996

COMMERCIAL ITEM DESCRIPTION

PRESERVES (OR JAMS), FRUIT

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This (CID) covers fruit preserves (or jams), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), group(s), and style(s) of fruit preserves (or jams) required (Sec. 3).
- Finished product quality (Sec. 5.1.5.1 or 5.1.5.2).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The fruit preserves (or jams) shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, groups, and styles.

- Type I** - Fruit preserves (or jams) that are prepared from a single fruit (except apple) listed in Group I or Group II
- Type II** - Fruit preserves (or jams) that are prepared from more than a single fruit listed in Group I or Group II

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GROUP I

Any one singly or in combination with not more than four of the following: 1/

- | | |
|---|------------------------------------|
| A. Blackberry (other than dewberry) | L. Huckleberry |
| B. Black raspberry | M. Loganberry |
| C. Blueberry | N. Orange |
| D. Boysenberry | O. Pineapple |
| E. Cherry | P. Raspberry, red raspberry |
| F. Crabapple | Q. Rhubarb |
| G. Damson, damson plum | R. Strawberry |
| H. Dewberry (other than boysenberry, loganberry and youngberry) | S. Tangerine |
| I. Elderberry | T. Tomato |
| J. Grape | U. Yellow tomato |
| K. Grapefruit | V. Youngberry |

GROUP II

Any one singly or in combination with not more than four of the following fruits and fruits in Group I: 1/

- A.** Apple (Type II only)
- B.** Apricot
- C.** Cranberry
- D.** Damson, damson plum
- E.** Fig
- F.** Gooseberry
- G.** Greengage, greengage plum
- H.** Guava
- I.** Nectarine
- J.** Peach (clingstone and freestone)
- K.** Pear
- L.** Plum (other than greengage, plum, and damson plum)
- M.** Quince
- N.** Red currant, currant (other than black currant)

1/ In accordance with the limits specified in the definitions and standards of identity for preserves, jams (21 CFR § 150.160).

Styles.

Style 1 - Regular

Style 2 - Reduced sugar (21 CFR § 101.60)

Style 3 - Sugar free (21 CFR § 101.60)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The fruit preserves (or jams) shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Finished product.

5.2.1 Consistency. The fruit preserves (or jams) fruit or fruit particles shall be dispersed uniformly throughout the product. The product shall have a tender gel or may have a very slight tendency to flow, except that a slightly less viscous consistency may be present when the fruit is in the form of whole or almost whole units.

5.2.2 Color. The fruit preserves (or jams) color shall be bright, practically uniform throughout, and characteristic of the variety or varieties of the fruit ingredients.

5.2.3 Flavor. The fruit preserves (or jams) shall possess a distinct flavor that is characteristic of the fruit or fruits.

5.2.4 Sweetening ingredients. Sweetening ingredients may be any of those permitted in quantities permitted by the Food and Drug Administration Standards of Identity for Fruit Preserves and Jams (21 CFR § 150.160). Specific sweetening agent(s) may be designated in the solicitation, contract, or purchase order.

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5.2.5 Finished product quality.

5.1.5.1 USDA certification. The fruit preserves (or jams) shall be graded and certified by AMS, USDA as U.S. Grade A in accordance with the United States Standards for Grades of Fruit Preserves (or Jams).

5.1.5.2 Manufacturer's certification. The fruit preserves (or jams) shall be equivalent in quality to U.S. Grade A of the United States Standards for Grades of Fruit Preserves (or Jams). The manufacturer shall provide a certificate as evidence of product conformance.

5.2 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the fruit preserves (or jams) shall meet the minimum requirements listed in Table I.

TABLE I. Minimum analytical requirements

| Kind of fruit <u>1/</u> <u>2/</u> | Ash | K ₂ O | P ₂ O ₅ |
|-----------------------------------|-----------|---------------------------------------|--|
| | (percent) | Potassium oxide (mg per 100 grams) | Phosphorus pentoxide (mg per 100 grams) |
| Apricot | 0.305 | 176.3 | 21.1 |
| Blackberry (w/seeds) | 0.169 | 82.5 | 13.8 |
| Cherry | 0.170 | 93.2 | 16.8 |
| Plum, damson | 0.209 | 112.6 | 9.0 |
| Grape, concord | 0.188 | 98.2 | 10.7 |
| Loganberry | 0.177 | 85.0 | 11.8 |
| Peaches | 0.167 | 91.7 | 16.1 |
| Pineapple | 0.144 | 66.6 | 5.4 |
| Plum, Italian | 0.155 | 82.0 | 12.9 |
| Raspberry (red) | 0.168 | 82.6 | 15.1 |
| Raspberry (black) | 0.186 | 94.6 | 11.9 |
| Strawberry | 0.154 | 79.7 | 10.5 |

1/ Analytical requirements are applicable only to the listed kinds of fruit preserves (or jams).

2/ Type II finished products shall contain the above constituents in amounts proportionate to the fruits in the mixture.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from sub samples drawn from randomly selected containers. The number of sub samples used to create the composite shall be based on USDA procedures.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

| <u>Test</u> | <u>Method</u> |
|---|----------------------|
| Ash | 940.26 |
| Potassium oxide (K ₂ O) | 965.30 |
| Phosphorus pentoxide (P ₂ O ₅) | 970.39 |

6.4 Test results. The test result for ash shall be reported to the nearest 0.001 percent. The test results for potassium oxide and phosphorus pentoxide shall be reported to the nearest 0.1 mg/ 100 g test sample. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the fruit preserves (or jams) provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same fruit preserves (or jams) offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit preserves (or jams) shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the

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preparation, packaging, labeling, storage, distribution, and sale of fruit preserves (or jams) within the commercial marketplace. Delivered fruit preserves (or jams) shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fruit preserves (or jams) distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), Agricultural Marketing Service (AMS), USDA, shall be the certifying

program. PPB inspectors shall certify the quality and acceptability of the fruit preserves (or jams) in accordance with PPB procedures which include selecting random samples of the packaged fruit preserves (or jams), evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the fruit preserves (or jams) for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged fruit preserves (or jams), and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247** telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov**.

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents (202) 512-1800 or on the Internet at: www.access.gpo.gov/nara.**

Copies of the United States Standards for Grades of Fruit Preserves (or Jams) are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1087, or on the Internet at: <http://www.ams.usda.gov/fv/ppb.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS

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